

Makes 4 Servings

Use Chantal® Copper Fusion® 11" Sauté Skillet with Lid



Sara Moulton's Chicken with Sausage and Hot Cherry Peppers*

Main Ingredients:

4 chicken breast halves with skin and bone,
halved crosswise

Kosher salt and freshly milled black pepper

2 tablespoons extra virgin olive oil

½ pound sweet or hot Italian sausage,
cut into ½-inch pieces

4 pickled cherry peppers, quartered,
stems and seeds discarded

2 garlic cloves, minced (about 2 teaspoons)

1 cup white wine

One 14 or 14½-ounce can chicken broth
or 1 ¾ cups Chicken Stock

Two 6½-ounce jars marinated artichoke
hearts, drained

1½ tablespoons unbleached all-purpose flour

*As featured in the cookbook, [Sara's Secrets for Weeknight Meals](#).



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Preparation:

1. Preheat the oven to 350 degrees F. Season the chicken on all sides with salt and pepper. Heat the oil in a large skillet over high heat until hot; reduce the heat to medium-high and add the chicken to the skillet skin-side down. Sauté until nicely browned, about 10 minutes. Place the chicken, skin-side up, on a rimmed baking sheet; place in the center of the oven and bake 25 minutes or until just cooked through.
2. Meanwhile, add the sausage to the skillet in which you cooked the chicken. Cook over medium-high heat until lightly browned, about 8 minutes. Add the peppers and garlic; cook for 1 minute. Add the wine and cook until reduced by half, about 5 minutes. Add the broth and artichoke hearts and cook 5 minutes.
3. Whisk together 2 tablespoons of water and the flour; whisk into the sausage mixture and cook until thickened. Transfer the chicken to a serving platter; cover loosely with aluminum foil, and let rest 5 minutes. Stir any juices that have collected on the baking sheet into the sauce. Return the sauce to a boil and spoon over the chicken.